

#### alley Pinot Noi amet

#### THE VINTAGE

The 2015 growing season was nearly ideal. Above average spring temperatures allowed for an early and even bloom and fruit set, preparing the stage for a generous yield. The three months that followed, June, July, and August, were warm and dry allowing the vines to fully ripen the crop. The result was both perfectly ripe fruit and a generous yield.

Overall, the vintage provided beautiful fruit with the wines showing extraordinary depth and balance. Right up there with the 2008 and 2012 vintages, 2015 is easily one of the best vintages of the last decade.

#### THE VINEYARDS

74% Willamette Valley, Domaine Loubejac. Alluvial Silt Loam 16% McMinnville, Hyland. Jory Soil 6% Dundee Hills, Prince Hill. Jory Soil

#### THE DATA

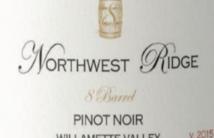
Harvest Date: 9/4-10/5/2015 pH: 3.62 TA: 5.3 Alc: 13.5

Brix at harvest: 24.0 Days of Skin Contact: 12-16

#### THE NOTES

N: Cranberry, black cherry, citrus peel, clove, leather M: Medium body, supple tannins, juicy red and black fruits, savory notes





WILLAMETTE VALLEY



751 cases Produced

## 2015 Willamette Valley Pinot Gris

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#### THE DATA

Harvest Date: 10/3/15 pH: 3.26 TA: 6.5g/LAlc: 13.4% Residual Sugar: 1.8g/L Brix at Harvest: 222.8 AVA: Willamette Valley

#### THE VINEYARDS

Olsen, 52% Westmount, 48%

#### THE NOTES

N: white flowers, stone fruit, honeysuckle M: Juicy, nectarine, apricot, fresh linen, vibrant floral notes





## 2014 Columbia Valley Barrel Cuvee

#### THE VINTAGE

Washington saw a second consecutive warm growing season in 2014. For growers in manyareas, it was their warmest vintage on record. The season started out with a dry winter, with some areas receiving as little as half of the average annual precipitation. The warm weather throughout the growing season led to an advancement of most markers, including budbreak, bloom and veraison, which each ran approximately 10 to 14 days ahead of historical averages.

The warm temperatures led to an early start to harvest, with some areas of the Columbia Valley beginning to pick fruit in the third week of August. Some growers reported that it was their earliest start to harvest ever. The warmth of the year led to higher sugar levels in the grapes in many areas. The wines show a combination of depth, power and yet vitality,

#### THE BLEND

52% Syrah 48% Merlot

#### THE DATA

Harvest Date: 8/28-9/15/2014 pH: 3.68 TA: 5.45 Alc: 13.3

#### THE NOTES

Candied cherries, leather, savorty herbs, juicy structure, vibrant finish.









## 2016 Cabernet Sauvignon

### THE VINTAGE

2016 continued the trend of warm growing seasons in Washington marked by an early start. Bud break and bloom were significantly advanced from historical dates, with bloom occurring in some areas as early as the third week of May, a good two-plus weeks ahead of average. By the end of May, 2016 was easily on pace to surpass 2015 as the warmest vintage on record.

To everyone's surprise, beginning in June, temperatures swung back toward normal. "As we all know weather is very unpredictable and we did not see the cool second half coming," said one winemaker. These cooler temperatures persisted throughout the majority of the summer.

One of the hallmarks of the vintage was a large crop which, notably, caught many winemakers and growers by surprise. As a result, many sites picked out heavier than average and expected, despite successive thinning passes. Most attributed the large crop size to larger than average cluster size. Both berry size and the number of berries were significantly increased.

Several factors were in play to cause this: the warmth of the previous year, the lack of fall or winter freezes, the warm spring, and then cooler summer temperatures. "Everything was set to maximize," one grower reported. As a result of this and additional plantings, 2016 was easily a record crop for the state.

Harvest started early, though not quite as historically early as the previous year. Cooler temperatures in September and October, along with some unseasonable rainfall, stretched the harvest season out to record lengths for some growers, with larger sites not finishing until the first week of November after starting in the third week of August. Overall winemakers expected high quality fruit due to the extended hang time, with larger berry and cluster size.

#### THE DATA

Harvest Date: 9/8-24/2016 pH: 3.26 TA: 5.7 Alc: 13.0 432 cases produced

#### THE NOTES

N: Black Cherry, Cocoa, Peppery Spices M: Blackberry, Creamy Vanilla, Smooth Tanins, Toasty Oak Notes





## 2017 Rosé

## **THE VINTAGE**

2017 was a return to normal for the Willamette Valley after three consecutive warm vintages. The fundamental characteristics of the Willamette Valley's climate is cool and moderate; ripening each cluster on the edge of the on-set of fall. This type of growing season allows for complexities in flavor and for tannins to develop while retaining the backbone of the wines' acid.

The season started with a cool and wet March, April and May, which pushed bloom back to late June, setting the stage for a later harvest. Warm and dry conditions prevailed through the summer months creating the ideal situation for steady vine growth and fruit ripening. The vines set a higher than average crop. These crop levels were managed to bring the best out of the fruit.

As with all classic Oregon vintages, it came down to September and October. September heat waves can shrivel fruit, which forces an early harvest and brings the wines out of balance. 2017 did not disappoint. Two early September rain events refreshed the soils, giving the vines a boost to extend the growing season and build complexity. The first fruit harvested was in the third week of September. Calm and cool weather allowed for an easy pace of harvest through October. Pure, delicate and vibrant wines with intriguing structure were the result.

### THE DATA

Harvest Date: 10/2-4/2017 pH: 3.05 TA: 6.5 Alc: 11.6 Brix: 18 189 cases produced

### THE NOTES

N: Orange Blossoms, White Peach, Red Berries M: Pineapple, Exotic Spice, Strawberry, Mouthwatering Acidity

Northwest Ridge

## Laurent Montalieu- Winemaker



Laurent took his first steps in the vineyard in Medoc owned by his great grandfather, Joseph Montalieu. He grew up on the Caribbean island of Guadeloupe and returned to his family's homeland of Bordeaux for summer vacations and high school. It was through his family's deep commitment to the land that he learned to respect the vines and the wines they produced. His interest in viticulture led him to the Institute of Oenology of Bordeaux, where he immersed himself in studies of vineyard management and winemaking.

After graduating in 1987 he worked for Chateau La Tour Blanche near Sauternes, and Domaine Mumm in California's Napa Valley before moving to Oregon. After seven successful vintages at Bridgeview Vineyards in Cave Junction, Laurent joined WillaKenzie Estate in 1995 as partner and winemaker.

Laurent gained the respect of industry leaders and professionals with his passion for the highest quality standards in the vineyard coupled with a philosophy of minimal intervention in the production of handcrafted wines.

In 2003 Laurent left WillaKenzie to focus on Soléna Estate with his wife and business partner, Danielle Andrus Montalieu. Danielle began her career as a youngster at her family's California Winery, Pine Ridge. In the 90's, she moved to Oregon to launch a second family winery, Archery Summit.

Today, Laurent Pinot Noir and Pinot Gris from the Domaine Danielle Laurent and Hyland vineyard as well as other prime sites throughout the Willamette Valley. In the Northwest Ridge state-of-the-art winemaking facility in nearby Dundee.







#### Hyland Vineyard:

AVA: MCMINNVILLE ACRES: 185 ACRES YEAR PLANTED: 1971 SOIL: JORY



WESTMOUNT VINEYARD:

AVA: WILLAMETTE VALLEY ACRES: 100 ACRES YEAR PLANTED: 2005 SOIL: HAZELAIR &



#### DOMAINE LOUBEJAC

AVA: WILLAMETTE VALLEY ACRES: 201 ACRES YEAR PLANTED: 2007 SOIL: DUPPE SILT, WAPATO SILTY CLAY LOAN, HELMICK SILT LOAM

OLSEN VINEYARD:

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AVA: WILLAMETTE VALLEY ACRES: 205 ACRES YEAR PLANTED: 1971 SOIL: WOODBURN, DAYTON AND HOLCOMB SILT LOAM



# Vineyard Domaine Loubejac

### Vineyard Overview:

Organization:	NW Wine Co.			
Planted Area:	210.31 acres			
Established:	2007			
Elevation:	327.96 feet		A MARKEN AND A MARKEN	
Slope:	5.1% (2.9 degrees)			
Aspect:	Southeast (129.84 degrees)			
Blocks:	41 Unique Microclimates		A STATE OF THE STA	
Grape Profile				
Varietals:	Pinot Noir, Chardonnay, Pinot B		Blanc, Riesling	
Vine Age:	10.2 years			
Wine Region:	Willamette Valley			
Climate Indexes				
Avg Radiation :	91378.16 Annually/130709.05		Growing Season	
Huglin Index:	1765.7			
Growing Degree-Days:		1899.9		
Biological Effective Degree-Days:		1184.02		
Average Temperature in	Fahrenheit			
Annually		Hi: 62.8 Lo: 41.5		
Growing Season:		Hi: 71.7 Lo: 46		
Average Rainfall in inche	25			
Annually		47.34		
Growing Season:		13.22		
1				



### Northwest Ridge Winery Block 12

Varietal:Pinot NoirClone:113Rootstock:101-14Vine Age:9.8 yearsElevation:312.23 ft.Soil: Dupee silt loam, 3 to 12 percentslopes, Helmick silt loam, 3 to 12percent slopes, Wapato silty clayloam, Willakenzie silty clay loam, 2 to12 percent slopes





# **Hyland Vineyard**

#### Vineyard Overview:

Organization: Planted Area: Established: Elevation: Slope: Aspect: Blocks: Hyland Estates 190.95 acres 1972 675.92 feet 9.1% (5.19 degrees) South (175.36 degrees) 73 Unique Microclimates

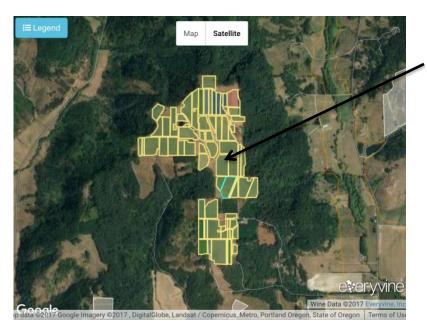


### **Grape Profile**

Varietals:Pinot Noir, Riesling, Gewürztraminer, Chardonnay, Müller-ThurgauVine Age:24.8 average yearsWine Region:Willamette Valley, McMinnville

### **Climate Indexes**

Avg Radiation :	93002.62 A	nnually/132822.32 Growing Season
Huglin Index:	1726.82	
Growing Degree-Days:		1871.4
Biological Effective Degree-Days:		1172.74
Average Temperature in Fahrenheit		
Annually		Hi: 62 Lo: 41.3
Growing Season:		Hi: 71.3 Lo: 45.9
Average Rainfall in inches		
Annually		54.61
Growing Season:		14.59



## Northwest Ridge Winery Block 7A

Varietal: Pinot Noir Clone: Coury Rootstock: SR Vine Age: 30.2 years Elevation: 588.59 ft. Soil: Dupee silt Ioam, Wapato clay Row Spacing: 8 Vine Spacing: 4



# **Prince Hill Vineyard**

## **Vineyard Overview:**

**Organization: Planted Area:** Established: Elevation: Slope: Aspect: Blocks:

**Prince Hill Vineyards** 37.89 acres 1994 639.96 feet 11.4% (6.48 degrees) Southeast (137.79 degrees) **4 Unique Microclimates** 

### **Grape Profile**

Varietals: Vine Age:

Wine Region:

Pinot Noir, Riesling, Chardonnay 18.4 average years Willamette Valley, Dundee Hills

## **Climate Indexes**

Avg Radiation :	92631.6 An	nually/132399.89 Growing Season
Huglin Index:	1662.95	
Growing Degree-Days:		1844.35
Biological Effective Degree-Days:		1110.76
Average Temperature in Fahrenheit		
Annually		Hi: 61.2 Lo: 42
Growing Season:		Hi: 70.1 Lo: 46.9
Average Rainfall in inches		
Annually		48.8
Growing Season:		14.73



## Northwest Ridge Winery Block 4

Varietal: **Pinot Noir** Clone: 777 101.14 Rootstock: 16.8 years Vine Age: 591.84 ft. Elevation: Soil: Dupee silt loam, 3 to 12 percent slopes, Willakenzie silty clay loam, 2 to 12 percent slopes **Row Spacing: 8** Vine Spacing: 4





# Westmount Vineyard

### **Vineyard Overview:**

Organization: Planted Area: Established: Elevation: Slope: Aspect: Blocks:

NW Wine Co. 104.05 acres 2005 250.87 feet 4.3% (2.49 degrees) South (194.06 degrees) 24 Unique Microclimates

**Pinot Noir, Pinot Gris** 

10.4 average years

Willamette Valley

### **Grape Profile**

Varietals: Vine Age:

Wine Region:

### **Climate Indexes**

Avg Radiatio	n :	90610.74 A	nnually/129844.85 Growing Season
Huglin Index	:	1832.64	
Growing Deg	ree-Days:		1999.58
Biological Effective Degree-Days:		ee-Days:	1249.66
Average Temperature in Fahrenheit			
	Annually		Hi: 63.2 Lo: 41.8
Growing Season:		ason:	Hi: 72.3 Lo: 46.3
Average Rainfall in inches		S	
	Annually		47.69
Growing Season:		ason:	13.58



Northwest Ridge Winery Block 13

Varietal: Pinot Gris Clone: 3 Rootstock: 3309 Vine Age: 13.4 years Elevation: 253.45 ft. Soil: Helvetia silt loam, 0 to 12 percent slopes, Santiam silt loam, 3 to 6 percent slopes Row Spacing: 8 Vine Spacing: 4



# **Olsen Vineyard**

## **Vineyard Overview:**

**Organization:** Planted Area: Established: Elevation: Slope: Aspect: Blocks:

Torii Mor 10.19 acres 1972 814.68 feet 7.4% (4.21 degrees) South (178.29 degrees) **3 Unique Microclimates** 

#### **Grape Profile**

Varietals: Vine Age: Wine Region: **Pinot Noir, Pinot Gris** 24.7 average years Willamette Valley, Dundee Hills



Farm Certifications Certified: Low Input Viticulture & Enology Certified: Oregon Certified Sustainable Wine Certified: Salmon-Safe

### Climate Indexes

Avg Radiation :	93022.57	Annually/132924.9 Growing Season
Huglin Index:	1568.09	
Growing Degree-Days:	1718.93	
Biological Effective Degree-Days:		1249.66
Average Temperature in Fahrenheit		
Annually		Hi: 60.3 Lo: 41.6
Growing Season:		Hi: 69.1 Lo: 46.5
Average Rainfall in inches		
Annually		50.19
Growing Season:		15.02



## Northwest Ridge Winery Block 1.1 and 1.3

Varietal: Pinot Gris Clone: 113 Rootstock: 101-14 Vine Age: 19.4 years 822.33 ft. Elevation: Soil: Jory clay loam, 2 to 7 percent slopes **Row Spacing: 6** Vine Spacing: 9 Vine Training System: Guyot



## French Oak Barrel Program

At Northwest Ridge, we only use the finest French Oak Barrels to age our wines. We buy barrels from these four barrel makers:

## Sylvain, Francois Freres, Cadus and Seguin Moreau.

Our producers use only French sessile oak (Quercus Petraea). The trees bring a noble, elegent structure to wine, while preserving the fruit and aromas. Our French oak barrel producers select the tallest and desireable trees coming exclusively from the national forests. They are regulated by the O.N.F. (National Forests Office). The forests are managed on the principle of annual regeneration, ensuring a consistent supply of sustainable wood. Selection is carried out tree by tree on poor soil, preferably sandy, for a slow and regular growth. Our wood buyers select individual trees at 150 to 200 years old, with a diameter of between 50 and 80 cm. This rigorous selection, results in a concentration of aromatic components four times richer than other oak producers, as well as subtle yet structured tannins that respect the fruit.

100% of the our French oak barrel producers use rough staves that come from sustainably managed forests.



<mark>François Frères</mark> tonnellerie









